



# STONE GROUND GRITS WITH FOREST MUSHROOMS



## QimiQ BENEFITS

- Longer presentation times without loss of quality
- Smooth and creamy consistency in seconds
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**670 g** QimiQ Cream Base

**450 g** Stone ground grits, washed

**670 ml** Water

Salt and pepper

**300 g** Cheddar cheese, shredded [zerkleinert z.B. Mozzarella]

**150 g** Chanterelles

**150 g** Shiitake mushrooms

**150 g** Morel mushrooms

**150 g** Portobello mushrooms

**150 g** Shallot(s)

**30 g** Garlic

**180 ml** White wine

**20 g** Thyme

**20 g** Basil

Salt and pepper

**150 g** Butter

**100 ml** Balsamic vinegar, aged 8 years

## METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. Sauté the mushrooms in butter and deglaze with the white wine. Add the herbs and balsamic vinegar and season to taste with salt and pepper. Add to the grits mixture followed by the cheese. Serve.